



November

NEWSLETTER



APPLE CRISP STUFFED APPLES

Everything you love about apple crisp but baked inside an apple.

This fun fall desert is something everyone will love!

Ingredients: 5 large apples (Granny Smith or Honey Crisp), 2 tbsp. granulated sugar, 1 tsp. cornstarch, 1 tsp. lemon juice, 1 tsp. vanilla extract, ½ tsp. ground cinnamon, ¼ tsp. ground nutmeg, ¼ tsp. kosher sea salt, For the streusel topping: ¼ c. all-purpose flour, ¼ c. old fashioned oats, ¼ c. brown sugar, ½ tsp. ground cinnamon, ¼ tsp. baking powder, ¼ tsp. kosher sea salt, 3 tbsp. unsalted butter, cold

Directions:

1. Preheat oven to 375 degrees. Line a small baking sheet pan with parchment paper, foil or a baking mat; set aside.
2. Cut off the tops of 4 apples. Using a knife, core the apples, creating a bowl. Using a spoon, dig out the inside. Peel and cut remaining apple into ¼-inch to ½-inch chunks.
3. In a medium bowl, combine the apple chunks, sugar, cornstarch, lemon juice, vanilla, cinnamon, nutmeg and salt. Mix until combined. Spoon the filling into the apples.
4. In a small bowl, whisk together the flour, oats, brown sugar, cinnamon, baking powder, and salt. Cut in the cold butter using a pastry blender until small clumps form (pea size). Sprinkle the streusel over top.
5. Place the apples onto the baking sheet or into the prepared pan. Place in the oven to bake for 30-40 minutes or until the crust is browned and the filling is bubbly (you may have to tent the tops with foil half way through to prevent from over-browning). Remove from the oven and cool for 10 minutes before serving. Top with vanilla ice cream and caramel, if desired.

You have BRAINS in your HEAD. You have FEET in your SHOES. You can STEER yourself any DIRECTION you CHOOSE! – Dr. Seuss



Curriculum Themes

Week 1: Veterans Day/Heroes

Week 2: Families

Week 3: Giving Thanks: Thanksgiving

Week 4: Winter weather

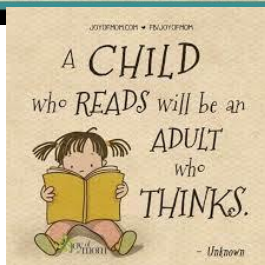
Number: 11 Once Letters: Ww Xx

Color: Brown Café Shape: Cone

Yoga Pose: Tree

Sign Lang/Spanish: Sorry/Lo Siento

Wash your Hands/ Lava tos Mano



Fall is Here!



NOVEMBER



SCAREDY POT CRAFT

This little straw man is just too cute to be scary. To make him, embellish a set of clay pots with bits of burlap, strands of raffia and simple acrylic paint for the face. When everything is dry, thread four extra long strands of jute twine (you can trim them later) through the head, knotting them together on the inside. Let the "arm" strings dangle to the sides, and thread the "leg" strings through the upturned body. Then, knot on the hands and feet as shown. Tip: For extra strength, thread jute twine through a wooden bead (on the inside of the pot) before knotting. Then follow with a bit of hot glue.

Please welcome Ms. Jessica

She is the new program director for Caughlin Adventure Camp. Jessica has been working with children for close to 14 years and has recently gone back to school to obtain a degree in management within the ECE field. She is a mother of three crazy wonderful children, two boys and a girl, ages 8, 7 and 5 years old. She is happy to join the family here at Caughlin and looks forward to getting to know each of the families and children in her care.



Extra Activities Offered at
Caughlin Athletic Club
Dance with Camille Deal
Piano with Lusa Rylski

Reminders:

Winter break is quickly approaching!
December 26th–
January 11th.
Registration forms will be available for sign ups. If you choose to email your Registration form in please confirm verbally. Jessica will also do her best to confirm with a phone call and/or email



IMPORTANT DATES:

No School

November 6th, 12th, and 21st

November 21st Adventure Camp will close at 4pm

November 22nd and 23rd we will be CLOSED for
Thanksgiving

\$25 OFF Tuition

Refer a friend to Caughlin Adventure Camp and get a \$25 OFF tuition if they enroll for three months.

*Some restrictions may apply. Must be enrolled at least 3 full days per week for 90 days. Limited to one child per family. In order to redeem, present to Director.